

# Barleywine

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- Gravity **28.7 BLG**
- ABV ---
- IBU **91**
- SRM **12.5**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (51.4%)	79 %	6
Grain	Żytni	3.5 kg (40%)	85 %	8
Grain	Bestmalz Carmel Pils	0.5 kg (5.7%)	75 %	5
Grain	Abbey Castle	0.25 kg (2.9%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	250 ml	---